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Simply Seasonal

Potato Bisque Soup

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Potato Bisque Soup

Ingredients

- *1/2 cup chopped onions
- 1 Tbsp olive oil
- *4 cups chopped tomatoes (or two 1-lb cans)
- *4 potatoes, peeled and diced
- *1/4 cup chopped parsley
- *1 cup celery, cut diagonally
- *2 Tbsp chopped celery leaves
- 1 1/2 cups stock
- 1 bay leaf
- 1 Tbsp thyme
- 1 Tbsp sugar
- 1/2 tsp each salt & pepper
- 1 Tbsp lemon juice
- 1 lb Italian sausage or Tofurky

Directions

1. Sauté onions in oil in a large pot.
2. Add remaining ingredients except sausage or Tofurky. Simmer, uncovered, until potatoes are tender.
3. While soup is simmering, cook sausage. Add to soup pot just before serving.

*can be found locally

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